

FoodBytes

Food Protection Program

November, 2010

Indiana State Department of Health

Vol. 11, No. 3

Local Health Department Survey Results

The **2010 Survey of Food Protection Activities at the Local Health Department** is a guide to navigate the status of local health department food protection programs and provides new revelations that will shape the future policy and goals toward Indiana's goal of achieving national accreditation.

Food safety is key to successful food establishments but is one of those topics that rarely gets attention until there is a crisis. The public and industry expect safe and wholesome food. Inadequate

food protection enforcement resulting in recalls or illness erodes consumer trust and cuts industry profits. The Healthy People 2020 proposed goals for food protection support strong local and national enforcement. Recent history with peanut butter, spinach and egg recalls have proven food protection will continue to be an essential public health priority.

Food establishments are a large part of Indiana's economy. The Indiana

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Increased Grant Awarded to Task Force

On July 19, 2010, the Indiana State Department of Health (ISDH) received a notice of grant award from the US Food and Drug Administration for the Indiana Food Safety and Defense Task Force conference grant application. This is a five year grant award that has increased from five to ten thousand dollars and will be renewable each year until 2015.

The Task Force membership consists of local, state, and federal government, as well as academia and industry. Since the Task Force has grown to more than 150 members over the last five years, this increase in grant funds will assist ISDH in supporting the meetings, held each year in March and November, as well as

the workgroups that are working on special projects and initiatives. One of the workgroups will focus on a licensing proposal for facilities regulated by the ISDH and the other workgroup will work on identifying and prioritizing Indiana food and agriculture infrastructure.

The ISDH wants to make sure that each preparedness district has a Local Health Department representative on the Task Force and is looking for new reps for many of the districts.

Please contact Travis Goodman at tgoodman@isdh.in.gov or 317-233-7718 if interested.

*Travis Goodman,
Food Defense Coordinator,
ISDH Food Protection*

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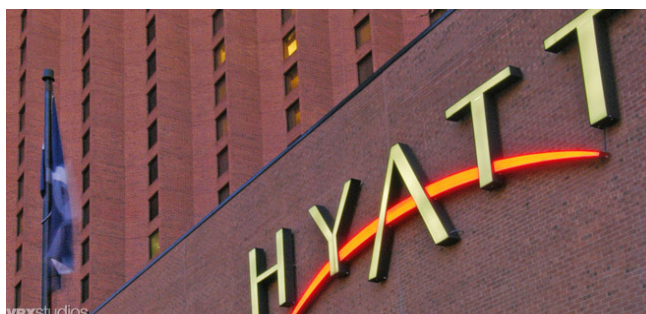
CFP: Local Arrangement Committee...Who or What Is It?

Ever wonder what it takes to put on a big conference? Who is working behind the scenes before the conference begins? These folks comprise the Local Arrangements Committee (LAC); the members who reside in the area of the state or country in which a conference is going to be held.

Like other large national conferences, the 2012 Conference for Food Protection (CFP), scheduled to be held at the Hyatt Regency Indianapolis on April 13-18, 2012, has a

LAC. It comprises representatives of the federal, state and local health departments; academia; industry and trade associations. To share the

responsibilities, four (4) co-chairs (state, local, industry, and academia) were organized. Co-Chairs include: A. Scott Gilliam, Indiana State Department of Health (ISDH); Kelli Whiting, Marion County Health Department; Stephanie Mohn, Marsh Supermarkets; and Dr. Rich Linton, Purdue University. Other members of the LAC include Dr. David McSwane, Indiana University; Tina Anderson, Red Gold; John Livengood, Restaurant and Hospitality Association (Assoc.);



Indianapolis will host the national 2012 Conference for Food Protection (CFP) scheduled to be held at the contemporary downtown Hyatt Regency.

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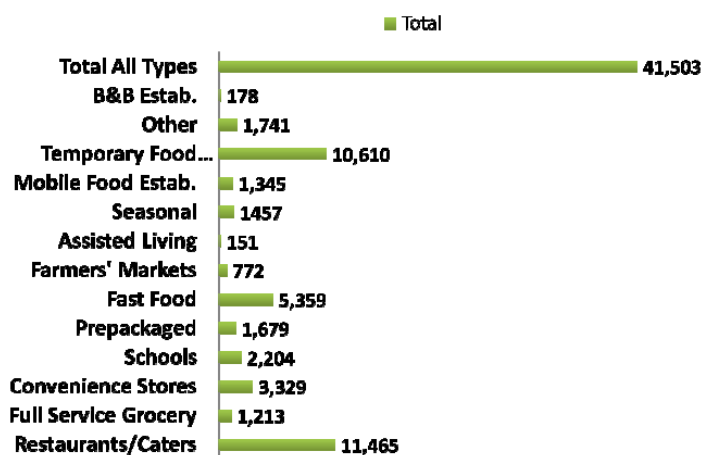
Local Health Department Survey Results (Cont.)

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Restaurant Association data projects 2010 Indiana sales at \$8.7 billion, with 49% of the food dollar spent in restaurants and accounting for almost 10% of Indiana's employment. Every \$1 spent in Indiana's restaurants generates an additional \$1.06 in sales for the state economy (source: www.restaurant.org).

Between January and April, 92 of 93 local health departments participated by completing an on-site interview with ISDH Food Protection field staff. Each decade, Indiana has conducted a survey of food protection activities. This time, the Food Protection Division was the first department at ISDH to evaluate each county's status in meeting the Essential Services for food protection. Based on survey data summarized later in this article no county met all the Essential Services #'s 1, 2, 3, 5, 6, and 8 that relate to Food Protection or the nine FDA Voluntary National Retail Food Regulatory Program Standards. The Standards will probably be part of the ISDH Health Plan in the future.

**Food Establishments Served by LHD's
n = 92**



Results tabulated from the 92 counties that participated in the local health department surveys conducted by the ISDH Food Protection Program field staff revealed a total of 41,503 retail food establishments are being inspected in the State of Indiana. This graph shows the breakdown by type of establishment.

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Local Health Department Survey Results (Cont.)

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The total inspected retail food establishments was an amazing 41,503, of which 10,610 were temporary food establishments. Another 3,076 properties were inspected by ISDH and FSSA. The number of “temporaries” was surprising and points to an area where counties may want to collaborate because vendors usually sell in more than one county and permit requirements, fees and inspections vary greatly among jurisdictions. Permit fees and policies in general were all over the place and are based on all types of criteria from

weight of a cart to number of employees, square footage or types of foods.

The state inspection form is used by 98.1% of counties with only 65.2% of counties incorporating the menu-based risk system found on the form. Complex food establishment operations result in varied inspections based on risk, rather than the traditional 2 inspections per year. The number of inspections per establishment are inconsistent with reports of 1, 2, or 4 per year, for example, and 2010 saw curtailed inspections due to the 2009 H1N1 flu pandemic. Inspec-

tion quality is addressed in Essential Service #1 “Monitor Health,” and #6 “Enforce Laws,” as well as FDA Standard #3 “Inspection Program Based on HACCP Principles,” #4 “Uniform Inspection Program,” and #8 “Program Support and Resources.”

Staffing was a red flag with only 16% of counties meeting the FDA standard of 8-10 hours staffing per inspected establishment. A few counties, surprisingly, were overstaffed. When asked, 68% of counties responded that they did not

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IFTAP Projects Continue Proving Their Worth in 2010

The Indiana State Department of Health (ISDH) Food Protection Program continued its efforts to keep food safe and secure during transit across Indiana’s highways and by-ways. As of mid-October 2010, a total of five (5) Indiana Food Transportation Assessment Projects (IFTAP) have been conducted in various areas of the state.

On July 2, 2010, the ISDH Food Protection Program participated in two multi-agency IFTAP projects that were coordinated with the Indiana State Police (ISP) Commercial Vehicle inspectors. These projects were conducted at two locations across central Indiana. These locations included the Interstate 65 Southbound weigh station in Seymour and the Interstate 70 Westbound weigh station near Richmond. Other agencies

participating in these projects included the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS), USDA Animal Plant and Health Inspection Service (APHIS), and the Jackson County Health Department. A total of seventeen (17) trucks were inspected in Seymour, and twenty-two (22) trucks were inspected near Richmond. No food safety violations were found during this multi-agency project.

Unfortunately, not all IFTAP projects run so smoothly. This was the case with the project held October 5, 2010. On this date members of the ISDH, ISP, USDA

FSIS, USDA APHIS, and the Shelby County Health Department conducted an IFTAP project along Interstate 74 in Shelby County.

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Indiana State Police Commercial Vehicle inspectors pull over trucks transporting food in Shelby County to be inspected for food safety and security issues.

CFP: Local Arrangement Committee (Cont.)

(Continued From Page 2)

Joe Lackey, Grocers & Convenience Stores Assoc.; Donna Striby, Indiana Convention and Visitors Assoc.; Gregory Orman, Ecolab/Food Safety Specialties, Inc.; Sarah Krukemeier, Hyatt Regency Indianapolis; Kris Moore, Food and Drug Administration (FDA); Susan Kern-Adkins, Indiana Office of Technology; Sharon Farrell ISDH; and Margaret Voyles, ISDH.

The LAC has a variety of responsibilities, such as providing name tags for all attendees, working on membership packets, and providing the inner workings and functionality of an office while the CFP is convening. The LAC is also responsible for providing a

“Welcome” reception on Sunday night of the conference. In order to fund the reception, it will be necessary for the LAC to request local sponsors to help support the event in addition to other expenses that the LAC may incur from hosting the conference. All of the LAC’s responsibilities and needs, including a timeline, have been

detailed in a “CFP Local Arrangements Planning Guide” provided by the CFP Executive Director.

Remember to put the dates, April 13-18, 2012, for the 2012 CFP on your calendar. In addition, remember that it is at the CFP where suggestions for changing the FDA Model Food Code are discussed. Closer to the conference **the LAC will be looking for volunteers** for a variety of jobs. That might be the way to get you to the conference. If interested in volunteering, please let one of the LAC members know. Looking forward to CFP 2012.

Margaret Voyles, Food Program Coordinator - North, ISDH Food Protection

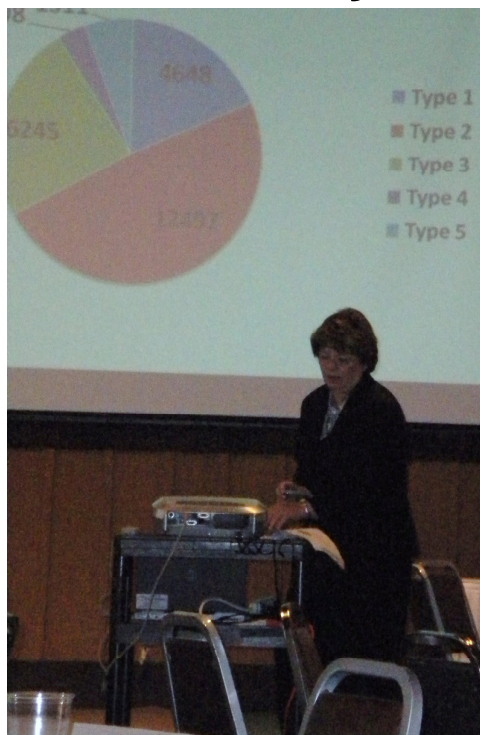


Local Health Department Survey Results (Cont.)

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have adequate staff or resources (computers, software, supplies, equipment). In terms of professionalism, only 40.2% provide internal training and 15.2% use the Office of Regulatory Affairs University (ORAU), an e-learning system. Twenty-three counties have someone enrolled in the “Standardization” program, which is recommended to meet Essential Service #8 “Assure Competent Workforce” and FDA Standard #2 “Trained Regulatory Staff.”

A major concern is only 33.7% reported up to date food ordinances, and less than 50% have written policies and procedures for enforcement, complaints, or investigation of foodborne outbreaks. Enforcement, which includes not only inspections, but also warning



Sharon Farrell, ISDH, presented the results of the LHD surveys at the 2010 IEHA Fall Conference in Nashville, IN.

letters, hearings, etc., is especially affected and is resulting in food establishments operating with repeated violations. This affects Essential Services #2 “Diagnose and Investigate,” #6 “Enforce Laws,” FDA Standard #1 “Regulatory Foundation,” #4 “Uniform Inspection Program,” #5 “Foodborne Illness and Food Defense Preparedness and Response,” and #6 “Compliance and Enforcement.”

In terms of collaboration with the community and industry, 68.5% of staff are involved in IEHA, food safety and defense task forces, advisory boards and committees, as well as websites, newsletters, school-based trainings and more. This area is covered by Essential Service #3 “Inform and Educate”

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Local Health Department Survey Results (Cont.)

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and FDA Standard #7 “Industry and Community Relations.”

The assessment of key survey items included a comparison of counties based on a population of 100,000, and this analysis may be useful when counties consider coordination initiatives. This information is available upon request through the ISDH Food Protection Program.

Recommendations based on the survey include:

- Update local food ordinances and/or adopt the Model Food Ordinance provided through IEHA.
- Develop and maintain written policies and procedures; Model Enforcement policies are available through IEHA.

- Adopt risk-based inspections. This program will be rolled out from the State level.
- Enroll in FDA Voluntary Standards. This will fulfill Essential Service #5 “Assure Competent Workforce” and FDA Standard #9 “Program Support and Resources.”

For information on enrolling in the FDA Voluntary Standards, contact the ISDH Food Protection Program at 317-233-7360 or go to:

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/ProgramStandards/ucm176317.htm>

Sharon Farrell, ISDH, Food Protection

IFTAP Projects Continue Proving Their Worth (Cont.)

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Fourteen (14) food haulers were inspected during this project. Three trucks, all from one company, were found to contain food safety violations. Food safety issues such as cross contamination, temperature abuse of potentially hazardous foods and improper labeling of fish and chicken were found. The company voluntarily discarded the perishable

food items in the three trucks. A dumpster was delivered on-site to dispose of the food products.

As of this publishing, the IFTAP statistics gathered in 2010 are:

- 81 food trucks were inspected;
- 5 trucks were in violation of food safety laws; and
- **Approximately 11,090 pounds of food were disposed as a result of food safety violations.**

These statistics magnify the importance of continuing these projects in 2011. If any local health department personnel are interested in participating in next year's projects, please contact your ISDH Food Protection field representative.

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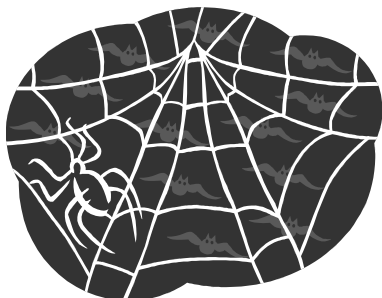
From left, participants in the October 5, 2010, IFTAP Project held in Shelby County included William Pursley, Shelby County Health Department; Lisa Swallow, USDA FSIS; Jim Lappin, USDA FSIS; Andrew Miller, ISDH; Sgt. Ty Utterback, ISP; Lisa Harrison, ISDH; Al Houchin, ISDH; Sarah Popovich, ISDH; and Dave Hutton, USDA APHIS (Another participant not pictured was George Horning, Shelby County Health Department.)

FOOD PROTECTION PROGRAM

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Salmonella - Did You Know?

- ♦ There are about 2,000 species of *Salmonella*...
- ♦ Of these 2,000, about 200 can infect poultry...
- ♦ *Salmonella enteritidis* (Se) actually infects the ovary of the hen, which means Se can be found internal to the egg in the membrane surrounding the yolk...
- ♦ Because Se infects the ovary, a hen can pass the bacteria to her chick, thus, propagating more infected hens...
- ♦ Because Se is inside the egg, typical egg-washing practices during processing do not reduce the contamination...
- ♦ One of the most common ways Se is spread is through rodent droppings in chicken feed making rodent control programs extremely important in poultry houses...
- ♦ Infected eggs from one farm may go to many different packaging companies under different brand names depending on egg surpluses or shortages at individual plants...

Calendar

November 30 - December 2, 2010

Environmental Health Specialist Orientation
Rice Auditorium, ISDH
Indianapolis, IN

April 13, 2011

IEHA Spring Educational Conference
Valle Vista Golf Club & Conference Center
Greenwood, IN

September 19-21, 2011

IEHA Fall Educational Conference
Pokagon State Park
Angola, IN

April 13-18, 2012

Conference for Food Protection (CFP)
Hyatt Regency, Indianapolis, IN